Daniellis

LITTLE VENICE

Italian-American

RESTAURANT

"Distinctively Different"

BIRMINGHAM'S FINEST
ITALIAN RESTAURANT

LOWRY PRINTING CO., B'HAM., ALA.

1718 Third Ave. No. Phone 7-9676

Our sauces are especially prepared for your pleasure so that you may enjoy the original flavor and aroma.—DANIELLI.

With Sauces of Distinction

Spaghetti Neapolitan without Meat Ball	.35
Spaghetti Neapolitan with Meat Ball	.40
Spaghetti with Mushrooms	.80
Spaghetti with Olive Oil, Garlic & Anchovies	.50
Spaghetti with Butter	.50
Spaghetti au Gratin	.60
Spaghetti C A R U S O	.80
Spaghetti a la Venice	.75
Spaghetti with Oysters	.65
Spaghetti with Shrimp	.65
Spaghetti MARINARI	.80
Spaghetti with MEAT SAUCE	.70
Spaghetti with Minced Chicken	.80
Ravioli, Plain	.50
Ravioli with Minced Chicken Sauce	.95
Ravioli with Mushroom Sauce	.90
Ravioli with Oyster Sauce	.70
Ravioli with Shrimp Sauce	.70
Half Order Spaghetti Neapolitan	.25
Half Order Ravioli	.30
Spaghetti with Chicken Liver Sauce	.90

SALADS AND APPETIZERS

ANTIPASTO—Doctors of Rome—Doctors of Italy—recommend and urge their countrymen and countrywomen and patients who come from all over the world to eat a good plateful of Antipasto each day. Its nourishing, health-giving vegetables contain all the body-building Vitamins in great quantities. And best of all—building, nourishing, delicious as it is—it never adds an ounce of superfluous fat ..... .50

Canape of Anchovies with Capers	.50
Canape of Anchovies	.40
Assorted Antipasto	.45
Assorted Antipasto, extra portion	.75
Shrimp Cocktail	.40
Oyster Cocktail	.40
Stuffed Tomato with Anchovies	.50
Stuffed Celery	.50
Celery Hearts	.35
Olives	.25
Celery and Olives	.40
Italian Salad	.40
Italian Salad with Anchovies	.55
Shrimp Salad	.60
Lettuce and Tomatoes	.25
Half Head Lettuce	.25
Sliced Tomatoes	.20
Ripe Olives	.15
Wine Pickled Peppers	.20
Combination Salad	.30
Chicken Salad	.60
Potato Salad	.25

DRESSINGS

1000 Island Dressing	.15
Olive Oil Dressing	.15
French Dressing	.15
Roquefort Dressing	.25

ITALIAN MEAT SPECIALTIES

Scalopine a la Venice	.75
Scalopine with Mushrooms	.85
Italian Meat Balls (2) French Fried Potatoes	.40
Sliced Beef Tenderloin a la Roman	.75
Minute Steak—Garlic Sauce	.90
Lamb Chops with Ravioli	.70
Lamb Chops with Rigatoni	.70
Beef Flakes with Spaghetti	.75
Stuffed Pork Chops with Anchovies	.90
Chicken a la Cacciatori	1.00
Chicken a la Cacciatori (for 2)	1.75
Half Chicken with Tomato Sauce and Mushrooms	.85
Fritto Misto a la Fiorentino	1.00
Stufatino Firenze Di Vitella	.85
Fegato a la Venzeiano	.75
Fegato a la Parmigiana	.75
Half Fried Chicken—Zabaione Sauce	1.25
Half Fried Chicken—Zabaione Sauce (for 2)	2.00

STEAKS AND CHOPS

Western T-Bone Steak	1.00
Western Porterhouse Steak	1.50
Filet Mignon, plain	.80
Filet Mignon—Mushroom Sauce	.95
Special Sirloin Steak	.70
Sirloin Steak a la Venice	1.00
Beef Tenderloin Steak	.80
Veal Cutlets Breaded—Tomato Sauce	.50
Lamb Chops Broiled (2)	.55
Pork Chops Broiled (2)	.55
Beef Liver with Bacon	.45
Beef Liver with Onions	.50
Hamburger Steak	.40

SINGLE PORTION SERVED FOR TWO A SERVICE CHARGE OF 15c

FRIED SPECIALS

Fried Rice with Bacon	.40
Fried Rice with Ham	.40
Fried Rice with Shrimp	.50
Fried Rice with Flaked Chicken	.65
Fried Spaghetti with Ham	.45
Fried Spaghetti with Bacon	.45
Fried Spaghetti with Shrimp	.60
Fried Spaghetti with Minced Chicken	.75
Fried Spaghetti with Crab Meat	.65
Risotto Di Scampi	.60
Risotto with Mushrooms	.70
Risotto with Chicken	.70

SEA FOOD

Shrimps Fried Italian Style	.60
Shrimp a la Creole	.60
Shrimp a la Newburg	.55
Broiled Spanish Mackerel	.40
Crabmeat a la Newburg	.75
Half Oyster Stew	.30
Half Fried Oysters	.40

SANDWICHES

Roquefort Cheese, Imported	.35
Club Sandwich	.60
Special Steak Sandwich	.40
Western Sandwich	.35
Bacon, Lettuce & Tomato Sandwich	.20
Lettuce and Tomato	.15
Salami	.30
American Cheese	.15
Baked Ham	.25
Chicken	.35
Imported Sardines	.30
Fillet of Anchovies	.35
Imported Swiss Cheese	.35

OMELETTES, ETC.

Special Chef's Omelette	.60
Spanish Omelette	.60
Shrimp Omelette	.55
Tomato Omelette	.40
Oyster Omelette	.45
Cheese Omelette	.45
Green Pepper Omelette	.45
Onion Omelette	.45
2 Eggs, Boiled, Fried or Scrambled	.20
2 Poached Eggs on Toast	.25
Shirred Eggs	.35
Eggs & Bacon	.45
Eggs & Cured Ham	.55

VEGETABLES

Early June Peas	.10
Lima Beans	.10
Lyonnaise Potatoes	.20
French Fried Potatoes	.15
Hash Brown Potatoes	.15
Spinach	.10
String Beans	.10
French Fried Onions	.25
Fried Tomatoes	.25
O'Brien Potatoes	.20

SOUPS

Cream of Mushroom	.15
Cream of Tomato	.15
Chicken with Rice	.15
Chicken with Noodles	.15
Vegetable Soup	.15

CHEESES AND COLD MEATS

American Cheese	.35
Roquefort	.50
Sliced Chicken	.50
Imported Swiss	.35
Gorgonzola	.50
Imported Sardines (Olive Oil)	.35

Pork.....Lamb.....Beef.....Goose Liver.....Salami or Boiled Ham ..... .35

All of the above plates are served with lettuce salad and sliced tomatoes

Our Special Italian Dinner

$1.20 — $1.20

Assorted Antipasto
Soup

Italian Spaghetti — Ravioli

Veal Scalopines a la Venice
Salad

Dessert — Drink

Special Steak Dinner

Assorted Antipasto
Soup

Spaghetti — Ravioli

Choice:

Filet Mignon—Mushroom Sauce	$1.25
Minute Steak	1.10

Salad

Dessert — Drink

70c Sirloin Steak Dinner 70c

Soup — Italian Spaghetti

Small Sirloin Steak Broiled

Dessert — Coffee or Tea

(Sweet Milk 6c Extra)

50c Italian Dinner 50c

Soup — Italian Spaghetti

Choice:

Fresh Hamburger Steak Broiled
Fresh Spanish Mackerel Broiled
Baby Beef Liver with Bacon

Dessert — Coffee or Tea

(Sweet Milk 6c Extra)

Special Dinner

Cocktail

Fresh Shrimp — Fresh Oyster

Soup

Spaghetti — Ravioli

Choice:

Minute Steak	$1.00
Small Sirloin	.80
Filet Mignon—Mushroom Sauce	1.10
Club Steak—Mushroom Sauce	1.10
Veal Scalopines a la Venice	1.05
Italian Meat Ball	.60
Fresh Spanish Mackerel Broiled	.60
Baby Beef Liver with Bacon	.60

Salad

Dessert — Drink

NOTE: NO SUBSTITUTIONS ON THESE DINNERS.
SECOND SERVING CHEESE OR SAUCE 10c EXTRA.
ITALIAN BREAD STICKS 2 FOR 5c.

DINNERS INCLUDE FRENCH FRIED POTATOES
SLICED TOMATOES, BREAD, BUTTER

NOT RESPONSIBLE FOR LOST PROPERTY

SPECIAL DINNERS

SHRIMP COCKTAIL OYSTER COCKTAIL

SOUP

SPAGHETTI

LITTLE VENICE T-BONE STEAK BROILED	$1.10
T-BONE STEAK WITH FRIED MUSHROOMS	1.30
GRILLED FILET MIGNON	1.00
WESTERN CLUB STEAK BROILED	.95
MINUTE STEAK BROILED	.95
HAMBURGER STUFFED WITH ONIONS	.70
FRIED TENDERIZED HAM	.80
SHRIMP OMELETTE	.70
ITALIAN OMELETTE	.75
TWO PORK CHOPS BROILED	.75
BROILED LAMB CHOPS	.75

SALAD

COFFEE OR TEA DESSERT

SERVED A LA CARTE

HALF FRIED OR HALF BROILED CHICKEN	$ .65
LITTLE VENICE T-BONE STEAK WITH FRENCH FRIED POTATOES, EXTRA CUT	1.40
BREADED VEAL CUTLETS WITH TOMATO SAUCE	.50
FRIED TENDERIZED HAM WITH NATURAL GRAVY	.60
NEAPOLITAN SPAGHETTI WITH MINCED CHICKEN SAUCE	.80
NEAPOLITAN SPAGHETTI WITH SHRIMP SAUCE	.65
NEAPOLITAN SPAGHETTI WITH OYSTER SAUCE	.65
NEAPOLITAN SPAGHETTI WITH BROILED LAMB CHOPS	.75
NEAPOLITAN SPAGHETTI WITH TWO PORK CHOPS	.75
CLUB SANDWICH	.60

WHAT IS FOOD

Generally speaking, all that we eat to provide substance for the body may be classified as such. No one would deny that a half-pound of beef steak provides substance for the body, and is therefore food.

Yet the same person, who so readily agrees to this, might not so readily accept that paprika in the sauce is a food with its own particular value. There are all kinds of food. Divided into three main groups, they are:

1. Foods that provide heat and energy.
2. Foods that serve as materials for growth.
3. Foods that supply neither tissue nor tissue but that are absolutely essential to life.

Dividing still further, the energy producing foods are classified as carbohydrates, fats and proteins. Protein is also a food that serves as material for natural growth as well as for replacement of worn out tissue. Water, minerals and vitamins are the food elements, which while by themselves supply neither tissue nor energy, are still so vitally important that without all of them we could not live.

NOTE: Two tablespoons of olive oil contain more energy value than a quarter-pound of beef.

Dear Patron:

The preparation of most of our dishes requires not only art but a little time. They are unlike those of dishes already prepared and placed on a steam table ready to serve at a moment's notice. So, we ask you to be a little patient, if the service seems a bit too long, that we may be able to serve you properly. Thank you for your patronage.—DANIELLI.